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IMPROVEMENT OF FOOD PROCESSING TECHNIQUES IN CHINA

Summary: Grain processors throughout China are trying to carry out the orders of the Central People's Government to increase the proportion of flour and processed rice obtained from unprocessed grain. Large savings are reported from various areas.

In Kwangtung a modern cannery and new sugar mill are turning out better products.

MILLING METHODS INCREASE FLOUR OUTPUT -- Tientsin, Ta Kung Pao, 20 Oct 53

Mukden, 17 October (Hsin-hua She -- By improving milling techniques, the grain processors of the Northeast will be able to save 51,721 tons of grain during 1953, enough to feed 3 million persons for a month. Nine state-operated flour mills have increased their production capacity by 22.7 percent. Mukden mills are now producing 81.27 catties of flour per 100 catties of wheat [the national legal standard is 81 catties] and Harbin mills 82.14 catties.

In one Harbin processing plant, improved methods will save 8,417 tons of millet by the end of the year. A rice processing plant in Liaosi has been able to raise its output of finished rice from 70 to 82 catties per hundred catties of unprocessed rice.

FLOUR OUTPUT INCREASED IN HONAN AND SHANTUNG -- Tientsin, Ta Kung Pao, 17 Oct 53

During the period April to September, flour millers in Honan succeeded in increasing the output of flour from 81 catties to 85 catties per 100 catties of wheat by reducing the degree of refinement in line with the call of the government to increase flour reserves in the country. Thus, 4,019,743 catties of extra flour have been produced from the wheat milled.

The Shang-ch'iu, Honan, flour mill has raised its flour output from 83 to 88 catties per 100 catties of wheat. The Honan provincial Department of Food is bringing parties of millers from other places to study the methods used.

The Ta-ho-yuan flour mill at An-yang, Honan, has raised the amount of flour produced to 91 catties per 100 catties of wheat.

Statistics for Shantung Province for the first 6 months of 1953 show that the average flour production was 82.55 catties per 100 catties of wheat. The Shantung provincial Department of Food has established a so-called "standard brand" for the province, which calls for production of 85.82 catties of flour from each 100 catties of flour milled.

On the basis of the present rate of milling activity, this is calculated to make possible an annual saving of 33,170,000 catties of wheat in Shantung.

Chemical tests reveal that the new standard flour contains substantial increases of fats, protein, and vitamins. Baking qualities are not impaired.

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HAN-TAN FLOUR MILLING CALLED WASTEFUL -- Pao-ting, Hopeh Jih-pao, 9 Apr 53

A letter to the editor, dated 13 March 1953, stated that because of poor grinding and sifting by flour millers of the Wu-an and Tz'u-hsin special administrative districts in Hopeh, 103,685 catties of flour worth 62,210,000 yuan were wasted. The inefficient sifting of 564,000 catties of bran was involved.

WU-HSI FLOUR MILLS INCREASE EFFICIENCY -- Tientsin, Ta Kung Pao, 7 Oct 53

Nanking, 6 October (Hsin-hua She -- Flour millers in Wu-hsi, Kiangsu, have cut down the amount of flour lost in bran during the first 9 months of 1953. The loss was reduced from 3 percent to 2 percent and 5,600,000,000 yuan were saved. This is 1,400,000,000 over the goal set for them by the Central People's Government.

PRIVATE GRAIN PROCESSORS INSPECTED -- Tientsin, Ta Kung Pao, 27 Oct 53

In Szechwan, 67 percent of the food processing has been subcontracted to private firms by the various state food handling agencies. The Food Department of the province has sent out teams of inspectors to check on these firms and to aid them in improving their processing.

IMPROVED PROCESSING ORDERED IN SZECHWAN -- Tientsin, Ta Kung Pao, 20 Oct 53

Ch'eng-tu, 16 October -- The provincial Food Department in Szechwan has issued an order to increase the amount of first-class processed rice by $2\frac{1}{2}$ catties from $72\frac{1}{2}$ catties to 75 catties, and of second-class by one cattie, or from $71\frac{1}{2}$ catties to $72\frac{1}{2}$ catties, per 100 catties of unprocessed rice.

KWANGTUNG FOOD CANNERY MODERNIZED -- Hong Kong, Ta Kung Pao, 2 Dec 53

Much technical progress is being made in the Swatow Food Cannery, which produces canned pineapple, lichees, longans, oranges, bananas, pork, chicken, duck, and fish.

Workmen have been inventing and building automatic mechanical pineapple parers (capable of paring 25 pineapples a minute), corers (able to core 20 a minute), syrup injectors, slicers, packers, can-making machines, can washers, and sealers. With this machinery the product has reached international canning standards. The production has been greatly increased, uniformity established, and spoilage of finished products minimized.

FIRST SUGAR MILL UNDER 5-YEAR PLAN -- Hong Kong, Ta Kung Pao, 11 Dec 53

Canton, 10 December (Chung-kuo Hsin-wen She) -- The state-operated Tzu-ni sugar mill, first of a number to be built in Kwangtung and Kwangsi under the first 5-year plan, has been opened. Its capacity is 15,000 metric tons a year.

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